



**Gelato & Ice Cream Professional**  
**ICE100BCU**

**Cuisinart®**

## Important Safeguards

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. The appliance is not intended to be operated by means of external timer or separate remote-control system.
2. This appliance is not intended for use by persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
3. Children should always be supervised to ensure that they do not play with this product.
4. Not for use by children. Keep out of reach of children during and after use.
5. Always inspect the appliance before use for noticeable signs of damage. Do not use if damaged, or if the appliance has been dropped. Do not use this appliance if the lead is damaged. In the event of damage, or if the appliance develops a fault, contact the Cuisinart Customer Care Line (refer to "UK After Sales Service section" for further information).

Congratulations on your purchase of the Cuisinart Gelato & Ice Cream Professional.

For over 30 years Cuisinart's aim has been to produce the very finest kitchen equipment. All Cuisinart products are engineered for exceptionally long life, and designed to be easy to use as well as to give excellent performance day after day.

To learn more about our products and for recipe ideas visit our website [www.cuisinart.co.uk](http://www.cuisinart.co.uk)

# Contents

Product Description..... 5

Safety Cautions..... 6

Using the Ice Cream Maker ..... 9

Cleaning & Maintenance ..... 11

UK Guarantee & After Sales Service ..... 12

Recipes..... 13

# Product Description



Easy Lock Lid



Ice Cream Paddle



Gelato Paddle



1.5L Bowl



Housing Base

# Safety Cautions

**Carefully read all the instructions before using the appliance and keep in a safe place for future reference**

Always follow these safety cautions when using this appliance to avoid personal injury or damage to the appliance. This appliance should be used only as described within this instruction book.


- Do not immerse the base in water, any other liquid or in a dishwasher.
- To clean base, disconnect from the mains, clean using a damp cloth. Allow to dry thoroughly before re-use.
- Always disconnect the appliance immediately after use.
- Always unplug from the mains when not in use and before cleaning.
- Never disconnect the plug by pulling on the mains lead.
- Always ensure that your hands are dry before removing the plug from the mains socket.
- Avoid contact with moving parts. Keep hands, hair, clothing and spatulas and other utensils away during operation to reduce the risk of injury and/or damage to the appliance.
- Never use a scourer to clean appliance. Wipe with a warm moist cloth.
- Do not allow the lead to overhang the edge of the table or work surface.
- This appliance should not be used by adults or children whose lack of experience, product knowledge or disability might cause a hazard, unless they have been correctly instructed and are adequately supervised.
- Children should always be supervised to ensure that they do not play with this product.
- Not for use by children. Keep out of reach of children during and after use.
- Do not use this appliance if the lead is damaged. In the event of damage the lead must be replaced by a special lead available from the manufacturer or its service agent. (See "UK After Sales Service" section).
- Do not use the appliance if it has fallen or shows signs of damage. Discontinue use immediately. (See "UK After Sales Service" section).

- No repair can be carried out by the user. Return the appliance to Customer Care Centre for inspection and repair or replacement. (See "UK After Sales Service" section).
- For indoor use only.
- For domestic use only.
- The appliance should remain upright at all times. If the appliance is turned on its side or upside down, you will need to put it in an upright position and wait 24 hours before using.
- Do not use any attachments other than those recommended or sold by Cuisinart.
- This appliance complies with the basic requirements of Directives 2004/108/EC (Electromagnetic Compatibility) and 2006/95/EC (Safety of domestic electrical appliances).



**WARNING:** Polythene bags over the product or packaging may be dangerous. To avoid danger of suffocation, keep away from babies and children. These bags are not toys.



The symbol  on the product or on its packaging indicates that this product may not be treated as household waste. Instead it should be handed over to an appropriate collection point for the recycling of electrical and electronic equipment.

By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about the recycling of this product, please contact your local council office or your household waste disposal service.

## UK Wiring Instructions


The wires in the mains lead are coloured in accordance with the following code:

- BLUE = NEUTRAL
- BROWN = LIVE
- YELLOW & GREEN = EARTH

As the colours of the wire in the mains lead of this appliance may not correspond with the colour marking identifying the terminals on your plug, proceed as follows:

The wire which is coloured BLUE must be connected to the terminal which is marked with the letter N

The wire which is coloured BROWN must be connected to the terminal which is marked with the letter L

The wire which is coloured YELLOW & GREEN must be connected to the terminal which is marked with the letter E or the  symbol

This appliance is supplied fitted with a BS1363 mains plug and a BS1362 13A fuse. If this plug is removed from the appliance please ensure it is disposed of safely as a disconnected plug is dangerous if reconnected to the mains. If any other type of plug is used, a 13A fuse must be fitted.



## Using the Ice Cream Maker

Before first use, clean the lid, mixing bowl and mixing paddles in warm soapy water.

**N.B.** Do not clean any of the parts with abrasive cleaners, hard implements or in the dishwasher.

- Plug the unit into a suitable mains socket. The red LED light will illuminate and flash to indicate the unit is in standby mode.
- Prepare the ingredients either using your own recipes or those provided on page 13.  
**N.B.** If using your own recipes do not fill the mixing bowl more than 4cm from the top (approx 1 litre max). As the mixture freezes it will increase in size.
- Insert mixing bowl into the base, ensure the bowl is correctly aligned.
- Depending on the type of frozen dessert you are making, insert either the ice cream paddle or the gelato paddle into the mixing bowl. The ice cream paddle churns ingredients perfectly for smooth, creamy results. The gelato paddle incorporates less air into the ingredients and creates richly textured results with intense flavour. This paddle is also ideal for sorbet. Ensure the mixing paddle is resting in the centre of the mixing bowl.
- Pour the ingredients into the mixing bowl. Position the clear lid by lining up the arrow on the lid with the unlock icon on the base. Lock into place by turning anti clockwise. The arrow on the lid should now be lined up with the lock icon on the base.
- Press the power button, the red LED light will stay illuminated and static. The LCD screen will display '00'.
- Press the timer button to set the time from 60 to 10 minutes. The timer will default to 60 minutes. Press and release the timer button to decrease the time in 1 minute increments. Press and hold to scroll down more quickly.  
**N.B.** If you add too much time keep pressing the timer until it will bring you back to 10 minutes.
- Press the Start/Stop button, the freezing process will now begin.
- The LCD screen will count down to zero and the unit will beep 3 times to indicate when the process has finished.  
**N.B.** The red LED will illuminate and flash and the LCD display will flash '00'.
- Turn the unit off by pressing the power button.  
**N.B.** There should be a 1cm gap between the bottom of the paddle and the bottom of the stem.

### **To Pause**

- You can press the Start/Stop button at any stage during the freezing to pause. To restart, press the Start/Stop button again and the process will continue.

### **To Add Time**

- You can add time at any stage during the freezing process. Press the Start/Stop button to pause then press the timer button to increase the time remaining. Time will increase in 5 minute increments.

### **Adding Extra Ingredients**

- Add other ingredients e.g. chocolate chips and nuts approximately 5 minutes before mixing is complete. To do this simply unlock the lid to remove, insert ingredients and replace the lid and lock back into place.

## **Hints and Tips**

Processing time depends on the recipe, the amount of dessert being made and the temperature of the ingredients being used. All recipes take between 35 and 60 minutes.

- Soft ice cream takes between 35–45 minutes.
- Hard ice cream takes 45–60 minutes.
- Your Ice Cream Maker makes ice cream using fresh natural ingredients, i.e. without the preservatives etc as found in commercial ice creams. Therefore it will not have the same hard consistency. For a firmer consistency, transfer the dessert to an airtight container and store in the freezer for at least 2 hours before serving.
- Well chilled ingredients require shorter mixing times.
- Add other ingredients e.g. chocolate chips and nuts approximately 5 minutes before the mixing is complete.
- Nuts and other ingredients should be no larger than a chocolate chip.
- You should begin with a maximum of 1 litre of mixture in the Ice Cream Maker. As the mixture freezes it will increase in size.
- Some recipes use precooked ingredients. For best results, the mixture should be chilled overnight before using.
- Prior to freezing, most mixed recipes may be stored in the refrigerator for up to 3 days.
- You may substitute lower fat creams and milk for double cream and whole milk used in many recipes. However, the higher the fat content the richer and creamier the result. Using lower fat substitutes may change the taste, consistency and texture of the dessert. When substituting ingredients, ensure you use the same quantity of the substitute as the original ingredient required.
- You may also substitute artificial sweeteners for sugar. If the recipe is to be precooked, add the sweetener after ingredients have been cooked. Stir the mixture thoroughly to

dissolve the sweetener. When making sorbet, test the ripeness and sweetness of the fruit before you begin. The freezing process reduces the sweetness of the fruit so that it will not taste as sweet as the recipe mixture. If the fruit tastes tart, add sugar to the recipe. If the fruit is very ripe or sweet, reduce the amount of sugar in the recipe.

- Do not fill the mixing bowl higher than 4cm from the top. Take this into consideration if you wish to add extra ingredients towards the end.

## **Cleaning & Maintenance**

- Before first use and after every use, clean each part thoroughly.
- Always unplug the appliance from the mains outlet before cleaning.
- Wash the mixing bowl, mixing paddles and lid in warm soapy water. Dry each part thoroughly. Do not wash any of the parts in the dishwasher.
- Ensure the appliance is stored in an upright position.
- Wipe the housing base with a clean damp cloth, do not use harsh abrasive cleaners or scourers.
- Never submerge the motor base in the water or other liquid, or place in a dishwasher.

## **UK Guarantee**

This Cuisinart appliance is guaranteed for consumer use for 5 years. This guarantee covers defects under normal use from date of purchase and ceases to be valid in the event of alteration or repairs by unauthorised persons. If the appliance does not perform satisfactorily due to defects in materials or manufacture, it will be repaired or replaced through Conair UK After Sales Service. No responsibility will be accepted for any damage caused in transit. The Conair Group Ltd reserves the right to amend terms and specifications without prior notice.

This guarantee in no way affects your statutory rights.

## **UK After Sales Service**

For further advice on using the appliance or should you need to return your product, please contact the Conair Customer Care Line on 03702 406902 (09:00 to 17:00 Monday to Friday) or email your enquiry to [support@cuisinart.co.uk](mailto:support@cuisinart.co.uk)

The return address is:

Customer Care Centre  
Conair Logistics  
Unit 4 Revolution Park  
Buckshaw Avenue  
Buckshaw Village  
Chorley  
PR7 7DW

Please enclose your returns number, name and address details, together with a copy of proof of purchase and details of the fault.

# Recipes

To help you get started with your new Ice Cream & Gelato Professional, we have included a few recipe ideas in this instruction manual. For further recipe ideas and inspiration please visit our website [www.cuisinart.co.uk](http://www.cuisinart.co.uk). You can also share some of your own recipe ideas on our Facebook page Cuisinart UK.

## Ice Cream

Simple Vanilla Ice Cream .....	14
Chocolate Ice Cream .....	15
Strawberry Ice Cream .....	16
Berry Ripple Ice Cream .....	17
Chocolate Coconut Ice Cream .....	18
Vanilla Custard Ice Cream .....	19

## Gelato

Vanilla Gelato .....	20
Lemon Gelato .....	21
Espresso Gelato .....	22

## Sorbet

Orange, Mango & Passion Fruit Sorbet .....	23
Prosecco & Grapefruit Sorbet .....	24

## Frozen Yoghurt

Peach Frozen Yoghurt .....	25
Honey Frozen Yoghurt .....	26

## Frozen Drinks

Refreshing Pineapple & Coconut Ice Drink .....	27
Icy Homemade Lemonade .....	28

# Simple Vanilla Ice Cream

220ml full fat milk  
150g granulated sugar  
450ml double cream  
1 tsp vanilla extract

- Pour the milk and sugar into a medium bowl and whisk until the sugar has dissolved. Stir in the cream and vanilla, cover and refrigerate for at least 2 hours, preferably overnight.
- With the ice cream paddle fitted, whisk the mixture and pour into the ice cream maker bowl. Cover with the lid.
- Turn appliance on and set the timer for 40 to 50 minutes.
- To produce a firmer ice cream churn in the ice cream maker for longer.
- Serve or store in an airtight container in the freezer.

## Variations:

**Mint Choc Chip:** omit the vanilla and replace with 1tsp of peppermint extract. Chop 100g of milk chocolate into very small pieces and add during the last 5 minutes of mixing.

**Cookies and Cream:** add 180g of coarsely chopped cookies e.g. chocolate chip during the last 5 minutes of mixing.

# Chocolate Ice Cream

225ml full fat milk

100g granulated sugar

200g milk chocolate, broken into 1cm pieces

450ml double cream

1 tsp vanilla extract

- Heat the milk, cream and vanilla in a medium pan over a medium heat until just bubbling around the edges.
- Place the sugar and chocolate into a food processor and process until finely chopped. Add the hot milk to the processor and mix until smooth.
- Transfer to a medium bowl to cool completely. Cover and refrigerate for at least 2 hours, preferably overnight.
- With the ice cream paddle fitted, whisk the mixture and pour into the ice cream maker. Cover with the lid.
- Turn appliance on and set the timer for 40 to 50 minutes.
- To produce a firmer ice cream churn in the ice cream maker for longer.
- Serve or store in an airtight container in the freezer.

# Strawberry Ice Cream

300g fresh strawberries, stemmed & sliced  
1 tbsp lemon juice  
160ml full fat milk  
150g granulated sugar  
300ml double cream  
1 tsp vanilla extract

- In a small bowl combine the strawberries, lemon juice and 50g of the sugar. Stir gently and leave to stand in the fridge for 2 hours. Strain the strawberries, reserving juices. Mash or puree half of the strawberries and add to the reserved juices, leaving the remaining strawberries aside.
- Pour the milk and the remaining sugar into a medium bowl and whisk until the sugar has dissolved. Stir in the cream, mashed strawberries and vanilla. Cover and refrigerate for at least 2 hours, preferably overnight.
- With the ice cream paddle fitted, whisk the mixture and pour into the ice cream maker. Cover with lid.
- Turn appliance on and set the timer for 40 to 50 minutes. Five minutes before ice cream is complete, remove lid and add the reserved strawberries. Replace lid and allow to mix in completely.
- To produce a firmer ice cream churn in the ice cream maker for longer.
- Serve or store in an airtight container in the freezer.

**N.B.** This ice cream will have a "natural" appearance of very pale pink. If a deeper pink is required, add a few drops of red food colouring until the desired colour is achieved.



## Berry Ripple Ice Cream

300g mixed berries  
200g caster sugar  
2 tbsp water  
1 tbsp lemon juice  
500ml whole milk  
400ml double cream  
1 vanilla pod (split down the middle and seeds scraped out)  
5 egg yolks  
pinch of salt

- In a medium saucepan, combine the berries, 30g of the sugar and two tablespoons of water. Bring to the boil and simmer for a few minutes until the fruit is soft.
- Remove berry mixture from the heat, crush the berries until pureed, before passing through a sieve. Discard the pips.
- Return the puree to a clean pan. Simmer for 10 minutes or until the mixture has reduced to a syrup. Stir in the lemon juice and cool. Chill completely in the fridge.
- In a medium saucepan over a low heat, whisk together the milk, cream, 85g of the caster sugar and the entire vanilla pod including the scraped seeds. Bring the mixture to the boil.
- Whilst this is heating, combine the egg yolks and the remaining sugar (85g) in a medium bowl. Beat the mixture until pale and thick.
- Once the milk/cream mixture has come to a slight boil remove the vanilla pod. Pour the milk/cream mixture into the egg mixture, whisking as you go. Wash out the pan and pour the custard mixture back into the cleaned pan and heat stirring continuously for up to 10 minutes or until the custard starts to thicken. Do not bring to the boil or it may curdle. When you can see a film form over the back of your spoon remove the saucepan from the heat. Leave to cool, stirring every so often.
- Cover and refrigerate for at least 2 hour, preferably overnight.
- Whisk mixture again. With ice cream paddle fitted. Pour mixture into the ice cream maker. Cover with lid.
- Turn on appliance and set the timer for 40 to 50 minutes. Just before the ice cream is ready, remove lid and add the berry puree so that it creates a marbled effect.
- The ice cream will have a soft, creamy texture and a fabulous colour. To produce a firmer ice cream churn in the ice cream maker for longer.
- Serve or store in an airtight container in the freezer.

## Coconut & Chocolate Ice Cream

60g cocoa powder  
140g of granulated sugar  
70g light brown sugar  
400ml tin of full fat coconut milk  
400ml almond milk  
pinch of salt  
30g unsweetened desiccated coconut (optional)

- In a bowl combine all the ingredients (except for the desiccated coconut) and whisk until smooth.
- Cover and refrigerate for at least 2 hours, preferably overnight.
- Whisk the mixture again thoroughly before pouring into the ice cream maker with the ice cream paddle already fitted. Cover with lid.
- Turn the appliance on and set the timer for 40 minutes.
- 5 minutes before the ice cream is ready, open lid and pour in the desiccated coconut, ensure coconut is mixed thoroughly.
- To produce a firmer ice cream churn in the ice cream maker for longer.
- Serve or store in an airtight container in the freezer.

**N.B.** This recipe is suitable for vegans.

# Vanilla Custard Ice Cream

400ml whole milk  
400ml double cream  
200g granulated sugar  
1 vanilla pod, split down the middle  
5 large egg yolks  
pinch of salt

- In a medium saucepan over a medium-low heat whisk together the milk, cream, half of the sugar, salt and the scraped vanilla bean (including the pod). Bring the mixture to the boil.
- Whilst this is heating, combine the egg yolks and the remaining sugar in a medium bowl. Beat the mixture until pale and thick.
- Once the milk/cream mixture has come to the boil remove the vanilla pod. Pour the mixture onto the egg mixture whisking as you go.
- Wash out the saucepan and pour in the custard mixture stirring continuously for up to 10 minutes or until the custard begins to thicken. Do not bring to the boil as it may curdle.
- When you can see a film form over the back of the spoon remove the saucepan from the heat and leave to cool stirring every so often.
- Cover and refrigerate for at least 2 hours, preferably overnight.
- Whisk the mixture again thoroughly. With the ice cream paddle fitted pour mixture into the ice cream maker. Cover with lid.
- Turn the appliance on and set the timer for 40-50 minutes
- To produce a firmer ice cream churn in the ice cream maker for longer.
- Serve or store in an airtight container in the freezer

## Vanilla Gelato

250ml double cream  
750ml full fat milk  
175g granulated sugar  
2 tbsp cornstarch  
pinch of salt  
1/2 tbsp vanilla extract  
1 tbsp liquid pectin

- In a medium saucepan over a medium heat combine the cream and 500ml of the milk. Bring to a simmer.
- Whilst this is heating whisk the remaining milk, sugar, cornstarch, salt and vanilla into a bowl.
- Once the milk and cream mixture has come to a simmer add the milk and sugar mixture. Keeping on the heat continuously stir until the mixture comes to a gentle boil and thickens.
- When you can see a film form over the back of the spoon remove the saucepan from the heat, this will take about 15 minutes.
- Stir in the pectin and cool to room temperature. Cover and refrigerate for at least 2 hours, preferably overnight.
- Once chilled, whisk the mixture again and pour into the ice cream maker with the gelato paddle already fitted. Cover with the lid.
- Turn appliance on and set the timer for 40 to 50 minutes.
- The gelato is ready when the mixture starts to thicken. To produce a firmer gelato churn in the ice cream/gelato maker for longer.
- Serve or store in an airtight container in the freezer.

## Lemon Gelato

250ml double cream  
500ml full fat milk  
1/2 cup of lemon zest  
6 lemons juiced  
200g granulated sugar  
2 tbsp cornstarch  
pinch of salt  
1 tbsp vanilla extract  
1 tbsp liquid pectin

- In a medium saucepan, combine the cream and 250ml of the milk. Set over a medium heat and bring to a simmer.
- Whilst the cream and milk mixture is heating, whisk the remaining milk (250ml), lemon zest, sugar, cornstarch, salt and vanilla into a bowl.
- Once the milk and cream mixture has come to a simmer add the milk and sugar mixture. Keeping on the heat, continuously stir until the mixture comes to a gentle boil and thickens to where it can coat the back of the spoon (this will take about 15 minutes).
- Remove the pan from the heat, stir in the pectin and cool to room temperature. Stir in the lemon juice, cover and refrigerate for at least 2 hours, preferably overnight.
- Once chilled, whisk the mixture again. With the gelato paddle fitted pour into the ice cream/gelato maker. Cover with the lid.
- Turn appliance on and set the timer for 40 to 50 minutes. The gelato is ready when it starts to thicken. To produce a firmer gelato churn in the ice cream/gelato maker for longer.
- Serve or store in an airtight container in the freezer.

## Espresso Gelato

250ml double cream  
500ml full fat milk  
250ml freshly brewed espresso  
175g granulated sugar  
2 tbsp cornstarch  
pinch of salt  
1 tbsp liquid pectin

- In a medium saucepan, combine the cream and 375ml of the milk. Set over a medium heat and bring to a simmer.
- Whilst the cream and milk mixture is heating, whisk the remaining milk, espresso, sugar, cornstarch and salt into a bowl.
- Once the milk and cream mixture has come to a simmer add the milk and sugar mixture. Keeping on the heat, continuously stir until the mixture comes to a gentle boil and thickens to where it can coat the back of the spoon (this will take about 15 minutes).
- Remove the pan from the heat, stir in the pectin and cool to room temperature. Cover and refrigerate for at least 2 hours, preferably overnight.
- Once chilled, whisk the mixture again. With the gelato paddle fitted, pour mixture into the ice cream/gelato maker. Cover with lid.
- Turn the appliance on and set the timer for 40 to 50 minutes. The gelato is ready when it starts to thicken. To produce a firmer gelato churn in the ice cream/gelato maker for longer.
- Serve or store in an airtight container in the freezer.

## Orange, Mango & Passion Fruit Sorbet

300g mango cubes  
180g granulated sugar  
4 tbsp lemon juice  
zest of 1 orange  
500ml unsweetened orange Juice  
2 passion fruit

- Combine the mango, sugar, lemon juice and orange zest in a medium bowl. Leave to stand for 1 hour.
- Stir well and puree in a blender.
- Stir in the orange juice and passion fruit pulp.
- Cover and refrigerate for at least 2 hours, preferably overnight.
- With the gelato paddle fitted, pour the sorbet mixture into the ice cream/gelato maker. Cover with lid.
- Turn the appliance on and set the timer for 40 to 50 minutes. The sorbet is ready when the mixture starts thicken. The sorbet will have a soft texture.
- Serve or store in an airtight container in the freezer.

## Prosecco & Grapefruit Sorbet

180ml water

180g sugar

zest of 2 grapefruit

juice of 4 grapefruit

pinch of salt

150ml Prosecco (Italian sparkling wine)

- Combine the water, sugar, grapefruit zest and salt in a small to medium saucepan set over a medium-low heat. Cook the mixture until the sugar is dissolved.
- Pour the grapefruit juice into the sugar/zest mixture and whisk together. Cover and refrigerate for at least 2 hours, preferably overnight.
- Strain the mixture and then whisk in the prosecco.
- With the gelato paddle fitted pour mixture into the ice cream/gelato maker. Cover with lid.
- Turn appliance on and set the timer for 45 minutes. The sorbet is ready when the mixture starts to thicken. The sorbet will have a soft texture.
- Serve or store in an airtight container in the freezer.



## Peach Frozen Yoghurt

415g tin of peach slices in juice

450g Greek yoghurt

150ml full fat milk

75g granulated sugar

- Drain the peaches and reserve 100ml of the juice. Place the peaches in a blender.
- Add the Greek yoghurt, milk, sugar and reserved peach juice. Process in a Blender until smooth and the sugar has dissolved.
- Cover and chill for at least 2 hours, preferably overnight.
- Once chilled, whisk the mixture again and pour into the ice cream/gelato maker with the ice cream paddle already fitted. Cover with the lid.
- Turn the unit on and set the timer for 40-50 minutes. The frozen yoghurt is ready when it starts to thicken. To produce a firmer frozen yoghurt run the machine for longer.
- Serve or store in an airtight container in the freezer.

## Honey Frozen Yoghurt

750g Greek yoghurt

250ml full fat milk

150g runny honey

- Combine the Greek yoghurt, milk and honey. Mix until smooth.
- Cover and refrigerate for at least 2 hours, preferably overnight.
- Once chilled, whisk the mixture again and pour into the ice cream/gelato maker with the ice cream paddle already fitted. Cover with the lid.
- Turn the unit on and set the timer for 40–50 minutes. The frozen yoghurt is ready when it starts to thicken. To produce a firmer frozen yoghurt run the machine for longer.
- Serve or store in an airtight container in the freezer.

## Refreshing Pineapple & Coconut Ice Drink

350ml light coconut milk

250ml fresh orange juice

300g pineapple – cut into chunks

1 ripe banana

3 tsp runny honey

- Place all the ingredients into a blender or food processor and blend for 1-2 minutes until smooth.
- Chill in the fridge for at least 2 hours, preferably overnight.
- With the gelato paddle fitted pour the blended mixture into the ice cream maker and set the timer for 30 minutes. The drink is ready when ice crystals begin to form.
- Serve immediately.

## Icy Homemade Lemonade

2 unwaxed lemons  
140g sugar  
1L cold water  
fresh mint

- Place the sugar into a blender and pulse 3 to 4 times on the high setting.
- Remove the top and bottom of the two lemons then chop the lemons into quarters and place into the blender with the sugar and half the cold water. Blend on high for 20 seconds or until the lemon is fully chopped.
- Strain the lemonade mixture through a sieve into a bowl and add remaining water.
- Chill in the fridge for at least 2 hours, preferably overnight.
- With the gelato paddle fitted pour the chilled lemonade into the ice cream/gelato maker and set the timer for 30 minutes. The lemonade is ready when ice crystals begin to form.
- Serve immediately with a sprig of mint.







**[www.cuisinart.co.uk](http://www.cuisinart.co.uk)**